



DREGS FROM THE KEG

November 2012



Rich, Rives and Brian wave

Strand's flag in Manhattan Beach

In This Issue

Cover.....	1
Foam at the Top.....	2
What's Brewing?.....	4
Spent Grains.....	5
The Sparge Arm.....	5
Competition Calendar.....	6
Back Page.....	8

Foam at the Top

[Rives Borland](#), President

The holiday season is upon us and that always means lots of great beer and food to share with friends and family. We're currently planning the holiday party and will make an announcement shortly. I want to remind everyone that our November Club meeting on 11/14 will be at El Segundo Brewing Co, where we will taste the results of the White Dog IPA clone contest. I hope many people brewed and will be participating in the competition. I'm getting ready to rack mine from the primary fermenter soon and add my dry hops.

I love the fact that we've been able to collaborate with one of the local commercial breweries and I hope we can do more stuff like this next year. The South Bay, as I'm sure you're aware, is becoming quite the beer destination, with all the recently opened breweries and two more (Dude's and Smog City) opening very soon in Torrance. In case you didn't hear, Smog City took Gold at GABF in the Coffee Beer Category, with their Groundwork Coffee Porter. This was not brewer Jonathan Porter's first GABF medal, but it was the first under his own Smog City label.

Speaking of GABF, I attended again this year for the second time and once again it was an incredible experience. Walking in to the convention center and



Rives messing around during GABF

seeing over 500 American breweries with thousands of beers to sample is pretty amazing. The highlight for me again this year was the Rare Beer tasting at Wynkoop Brewpub. It's a little pricey at \$100, but includes food and a T-shirt and all proceeds benefit the Pints for Prostate charity. I think

it was well worth it. Basically each brewery brings one or two of their most coveted beers to pour. Many of these you would have a hard time finding outside this event. Also, the owner and head brewer are usually the ones pouring, so you get the opportunity to chat with them. The list of beers they were pouring this year can be found here. Some notable highlights for me were the Sam Adams Utopias 10th anniversary blend and a recreation of New Albion Ale, brewed by Boston Beer, to honor craft brewing pioneer Jack McAuliffe using original New Albion yeast that has been preserved at the University of California since 1977. This was one of the beers that inspired Ken Grossman to start Sierra Nevada Brewing Co and it has not been brewed since 1982.



Rives and Matt Brynildson of Firestone Walker during GABF

I also want to remind everyone that we will be holding elections at the November meeting. Think about whether you want to run for an office and come prepared to say a few words about why you want to run and what you hope to accomplish. I do plan to run for another term as president. I think we've accomplished some of the things I hoped to this year, but still a lot remains to be done. If I'm elected again my focus will be on continuing the trend back toward a more active brewing club. I hope to push member education, club brews and encourage people to enter more competitions to get the club name out there. I would like to have some kind of serious brewing discussion or speaker/presentation at each meeting. I would appoint someone dedicated to helping to plan each meeting. I also would like to work on growing the membership. Having more members means a larger pool of money for us to do more activities and maybe we could afford stuff like commercial style tastings and/or food at the meetings, just for starters. I would like to appoint someone in charge of recruiting and their job would be to find ways to get the word out about the club in the local community.

Towards that goal of getting the club name out there in the local community, we had the opportunity a few weeks ago to put on a brewing demo at the Riviera

Village Farmers Market. Jeff and I did a basic extract brewing demo, with some help from Steve, James and Janet. We also passed out flyers with club info and answered questions about brewing for people walking by. I think it went very well and Susan, who runs the market, invited us to come back and do it again. We set a date of Friday 12/7 from 3-7 PM. Please let me know if you want to help out. Last time we brewed an American IPA with first wort hops and a lot of late hop additions, with most of the extract also added late. We did a partial boil so that we could get a larger volume of finished beer, by topping off with distilled water, but we added the majority of the extract in the last 10 mins, so that the gravity of most of the boil was normal and didn't affect our hop utilization. I will bring a sample of the beer to the November meeting.

The idea for the next brewing demo on 12/7 is that we will make a beer that utilizes ingredients from the market (honey, fruit, herbs/spices). Please let me know if you have any specific ideas for a recipe. The guy who originally got us involved, Jeff Ginsburg, is a beginning brewer who has done about 10 batches and he is also running for District 1 Redondo Beach city councilmember. He plans to join the club and has said that he would like to host an all grain brew at his place in Redondo sometime in January.



Farmer's Market Brew. Rives, James, Jeff G. Jeff S. and Susan

Congratulations to Jim Wilson for winning the 3rd round of the Iron Brewer challenge with his Saison Bruin. I think the Iron Brewer has been very successful in general and we've had good participation. So we definitely plan to continue them next year, on the same 4 month schedule. To give people the opportunity to

get even more creative, say with a really high gravity beer, a long lagering period, or even a Lambic style beer, we decided to go ahead and pick ingredients now for all 3 rounds next year, so everyone can plan in advance.

I wrote a small script to randomly pick the ingredients from my spreadsheet list with the help of a random number generator, since this is easier than dealing with the little bags and pieces of paper. We can also add in new ingredients as they become available. I already added in several new hop varieties that weren't very available over a year ago when I first made the list. Here are the ingredients for next year:

Round 4 (taste at Feb 2013 meeting): Liberty hops, flaked corn and coriander

Round 5 (taste at June 2013 meeting): Saaz hops, lactose and peppercorns

Round 6 (taste at October 2013 meeting): El Dorado hops, crystal malt and sour cherries

Good luck everyone!

Also coming up are more AHA club only competitions. The January COC is for un-session beers (>1.040 OG) and they are due 1/11/2013. Since we don't have a December meeting, we will taste these at the Holiday Party. If you have an entry, but don't plan to attend the party, just arrange to send it over with someone who will attend. I would like to see us make more of a serious effort to place in one of these COCs next year. I think we should look ahead to one of the later COCs to target a style and then dedicate a few club brews to brewing and then re-brewing one of the styles to try to really dial it in and then see if we can place with our best effort. Take a look at the competition report later in the Dregs for a list of the upcoming COCs or visit the website. I would also like to see us host one of these a few years from now. We had started looking into that last year, but somehow the effort came to a dead end, so I would like to pick it up again. We would need to decide a style or theme that we're interested in. Speaking of which, I would like to see at least one more club brew before the end of the year, so let me know if you're interested in hosting one.

The Cabernet Barrel Dark Sour Ale continues to be successful. We poured some out at the Hollywood on Tap festival and it was very popular. People who had never tried a sour beer or claimed they didn't like them were coming back for 2nd and 3rd pours. We also received several compliments on it from some of the pro brewers who were there. A few people have

brewed for the barrel recently, which has allowed us to fill a few more kegs. We're always looking for people to brew and contribute to the blend. If you want to brew for the barrel, I have a version of the recipe that we use here, sized for 11 gallons and 75% efficiency, which you can scale accordingly. I would like to get another barrel going next year, maybe white wine pale sour ale of some sort.



SBC booth at Hollywood on Tap

The last thing I want to mention is that we did reserve campsites a few weeks ago for the 2013 Southern California Homebrewers Festival. Once again, we unfortunately got a bad draw in the random lottery, but we have 6 nice sites reserved together in campground D, which is closer than we were last. I also reserved a few RV hookup sites for those who specifically requested them. All the sites already have a primary owner, but we will of course be sharing all with 2-3 tents per site, as always. Please let me know if you want a site and I will reserve one for you. Also, don't forget to purchase your tickets early (not on sale yet, though), as they have a sliding price scale and you cannot purchase them at the venue.

What's Brewing?

[Mike Haisma](#), Communications Director

November Meeting

This month we'll meet on November 14 at 7 p.m.



140 Main St El Segundo, CA 90245

November 2-11

San Diego Beer Week kicks into gear at the beginning of the month and our neighbors to the south know how to throw a beer event or two. As with LA Beer Week, there are so many mind-numbingly great beer-related events that it is impractical to list them all here, so I will refer you to the [San Diego Beer Week website](#) for more details. Two events that I will highlight are the [San Diego Brewers Guild Festival](#) on Saturday the 3rd and the [Beer Garden](#) on Sunday the 11th. It should go without saying, but expect to see plenty of outstanding beers along with some excellent food at both of these events and if you can only get down for one event, either of those will give you a great chance to sample a wide cross-section of what San Diego has to offer.

November 10

If for some reason you haven't had your fill of Oktoberfest-related events this past month, there is one more chance to don your lederhosen and hoist a stein coming up at [Verdugo Bar](#) in the Glassell Park/Eagle Rock area. Festivities start at 1pm and continue until 7pm. Tickets are \$10 and get you your own Verdugo Oktoberfest stein as well as a token for one beer.

November 10

Four Points LAX will be hosting a craft beer & spirits tasting event to benefit [Soroptomist International](#) of Manhattan Beach (say that 3 times quickly). The name of the event is [Savor the Flavor](#) and the \$35 tickets include unlimited beer tastings, spirit tastings, heavy appetizers, raffle tickets and a commemorative mug. Additionally, for they are offering an hourly shuttle bus starting at 6pm (\$5 round-trip tickets) that departs from Mira Costa High School in Manhattan Beach and take you to and from the event.

November 15

Starting at 6pm, Beachwood Brewing in Long Beach is hosting [A Night with the Zymatore Project](#) where they will be sampling quality and diverse beers aged in an eclectic selection of barrels. If you liked the (now award-winning) club sour aged in a Cabernet barrel, you should consider attending this event as you will get a chance to taste a wide cross-section of interesting beers unlikely to be seen again anytime soon.

November 16

Four Points LAX will be hosting their monthly beer tasting starting at 6:30pm. This month's theme will be Winter Warmers. The [beer selection](#) for this event looks pretty good to me. As usual, the ticket price includes parking. Tickets are \$25 for schlubs and \$20 for those with enough gumption to search for [@fourpointslax](#) on Twitter (hint: click on the link) and get their discount code.

November 29

I am a sucker for beer and cheese pairings and Beachwood Brewing in Long Beach will be hosting their second such event starting at 6pm. Not a lot of information is forthcoming as of yet regarding specific beers and cheeses, apart from the fact that this will pair cheeses with barrel-aged beers. If, like me, you were saddened that the perennial beer and cheese pairing at the LA Beer Week festival didn't happen this year, this is a good chance to make up for it.

Spent Grains

[Brian Kellough](#), Treasurer

We enter October with about \$5975 in the bank. Inflows included \$35 in dues and \$45 in raffle money. Thanks to all who purchased tickets, let's keep it up! We have some great prizes coming up at the raffles, so get your tickets at the meetings. The seemingly robust account balance also includes some PBC money which won't be there long once prizes, shirts and other items for the PBC are distributed and paid for. Realistically we have right around \$2200 in the bank. We have 42 paid memberships, including 2 new members: Michael and Annie Walker. Welcome to the club! I still need membership applications for Geoff Brown, Janet Fukumoto, Chris Wallace and Dani Zandel. Please fill it out electronically and email it to me at your earliest convenience. [Click here](#)

MEMBERSHIP RENEWAL TIME!

We still have 31 members from 2011 who have not renewed yet, if you haven't renewed your membership

for 2012 yet, I'll be contacting you with a gentle reminder. We still have several events left in the year to make our membership price well worth your while. Even though the club is in good shape financially, we still depend on membership dues as our only predictable income. Those dues go to fund club brews food and supplies for events and other miscellaneous club expenses, so please remember to renew soon. Dues are \$25 for individual members and \$10 for spouse members.

TO MAKE IT EASIER FOR YOU, WE NOW HAVE AN ONLINE PAYMENT OPTION THROUGH PAYPAL! [Click here](#) for information, it is nominally more expensive, but infinitely more convenient for all involved! If you don't like paying online, Still fill out and email the application form electronically and email it, then just mail a check made out to "Strand Brewers Club" to me at 10890 Whitburn St, Culver City, CA 90230. You can also hand me a check or cash at the next club meeting (however all applications should still be submitted electronically).

Attention current members: If you think your contact information is different than the one we have on file, please fill out the online membership application at either link above. It is a fillable pdf you can save and keep for your records. Annually we'll ask renewing members to check their forms and make sure the information is current.

The Sparge Arm

[Jim Wilson](#), Editor

Aperitifs

[When Beer Gets Weird](#)

[Try These Recipes Featuring Beer](#)

[Barley genome breakthrough may lead to better beer](#)

[The pursuit of hoppiness at the GABF](#)

[How to Pick the Right Beer for You](#)

A brief go back to p7 of the Oct Dregs. Steve Fafard's body was connected to the arm and hands in the photo.

Beer and Ingredients II by Klungle and Sagmiller

I bought the Kindle version at Amazon because it only cost \$2.99. That's everything good I have to say about this one. The book is a collection of retail homebrew store and manufacturer's advertising about ingredients and additives. It discusses a limited ingredient list and totally lacks process information. There's no value added that I can see. My conclusion; save your money.

I'm slowly reading [The Oxford Companion to Beer](#). The book has 900+ pages and it will be finished when I retire or next year, whichever comes first. UC Davis's Charlie Bamforth wrote a number of articles for the *Companion* and referred regularly to [Essays in Brewing Science](#). I wanted to read *Essays*, but even on Amazon it's a bit pricy. A little mousing around led me to [4shared.com](#). I leave it to you to investigate if you're curious.

Digestifs



My modest hitting streak continued with Iron Brewer 3. The special ingredients this time were Black Patent malt, Styrian Goldings hops and green tea. The special ingredients for Iron Brewer 4 are Liberty Hops, Flaked Corn and Coriander.

Liberty is an extension of the Hallertau family of hops and was bred from [Hallertauer Mittelfrüh](#) and a disease resistant male.

Similar to Hallertau, Liberty has an alpha acid rating of 3.0%-6.0%. This variety has a delicate floral, spicy bouquet. It can be used for bittering but is more often called on for an aroma contribution late in the boil, as it has high levels of [humulene](#) and [caryophyllene](#) oil. Humulene provides the earthy spice and caryophyllene has notes of grapes, peaches and vanilla.

Flaked corn is a common adjunct in British bitter and mild and was formerly used extensively in American light lager (today corn grits are more common). Flaked corn adds a sweet, smooth flavor. Using it will lower the protein, tannin and body of your beer. It will help to

eliminate haze potential and improve stability when used as a substitute for part of 6-row base malt. Flaked corn must be mashed to convert its starch to sugar.

Coriander is the seed of the cilantro plant and has a lemony orange flavor which is also described as warm, nutty and spicy. It can be dry roasted or heated before grinding to enhance the flavor.

Here's the winning recipe from Iron Brewer 3

Saison Bruin

 Batch Size (Gal): 7.00 Wort Size (Gal): 7.00
 Total Grain (Lbs): 13.30
 Anticipated OG: 1.053 Plato: 12.989
 Anticipated SRM: 17.7
 Anticipated IBU: 18.6
 Brewhouse Efficiency: 76 %
 Wort Boil Time: 70 Minutes

Grain/Extract/Sugar

%	Amount	Name	Origin	Potential	SRM
90.2	12.00 lbs.	Pils	Belgium	1.037	2
3.8	0.50 lbs.	Melanoidin		1.033	35
3.8	0.50 lbs.	Special B		1.030	120
0.4	0.05 lbs.	Midnight Wheat		1.030	550
1.9	0.25 lbs.	Black Patent		1.028	525

Potential represented as SG per pound per gal

Hops

Amount	Name	Form	Alpha	IBU	Boil Time
2.00 oz.	Styrian Goldings	Pellet	4.00	18.6	60

Extras

Amount	Name	Type	Time
0.50 Tsp	Irish Moss	Fining	15 min
4.00 Bags	Green Tea	Herb	0 min
10.00 gm	Orange Zest	Fruit	0 min

Yeast

 White Labs WLP585 Saison III
 Actual OG=1.050
 Actual FG= 1.007

Competition Calendar
[Jeff Sanders](#), Vice-President

Year Look-Ahead

February	Doug King Memorial
March	COC – Stout
April	Mayfaire –Judging 4/28/12 Entry deadline 4/12/12
May	COC - Scottish and Irish Ale
Aug/Sept	Los Angeles County Fair
August	COC – Porter
September	Pacific Brewers Cup
October	California State Homebrew Competition

Club-Only Competitions

Strand Brewers' Club Meeting

Time: 2nd Wednesday of most months 7:00pm.

Best entry at the club meeting will be sent to the judging location.

For more info on club-only competitions, go to

<http://www.homebrewersassociation.org/pages/competitions/club-only-competitions>

January/February 2013

Un-Session Beers (OG>1.040)

Entries due and judging TBD

Hosted by Frank Barickman and SODZ of Delaware, OH. Covers BJCP categories 1C-E,2,3,4,5,6A,6C,7,8C,9D&E,10,12B&C,13B-F,14,15,16,17B,18,19,20,21,22,&23

For more information contact Frank Barickman at

fbarickm@columbus.rr.com

March/April 2013

Barleywine Ales

Entries and judging TBD

Hosted by Drew Boxrud and The Primary Fermenters Brewers & Vintners Club of Saint Paul, MN. This covers BJCP category 19B & 19C.

For more information contact Drew Boxrud at

drewboxrud@hotmail.com

Local Competitions: *in order of entry deadline*

11/23/12 4th Ann. Temecula Valley HA Comp.

Temecula, CA Judging 12/01/12

Contact: Eric Holden Phone (858) 386-6059

Email: eric.f.holden@gmail.com

Entry fee: \$5

Not much local going on competition wise in the next few months. But remember, there are many competitions going on around the country (and around the world for that matter), so.....

Go to www.homebrewersassociation.org for complete list.

For a complete list of BJCP competitions, go to

http://www.bjcp.org/apps/comp_schedule/competition_schedule.php



Return of the LOL Cheezeburger kitteh



Your stories are welcome in the *Dregs*. Upgrade your brewery? Fine tune your practice? Take a road trip? Do well in a competition? Have recipes to share? Read a good beer book? Have club related pictures, especially for the *Dregs* cover? Send all those, or anything else you think would be interesting to [Jim Wilson](#). Thanks!



The objectives of the Strand Brewers Club are to brew beer and share information about brewing, presentation, consumption, judging and history of beer. We promote and encourage homebrewing competition and hope to foster general goodwill through the making and consuming of this noble and most excellent beverage. We aim to brew the best damn beer.

It is our policy to brew and consume beer strictly for fun. Under no circumstances does Strand support or condone in any manner the sale or barter of homebrewed beer, the operation of a motor vehicle under the influence of alcohol by a member or participant in any club event or the provision of alcohol to minors.

Strand Brewers Mentor Pool

These members have volunteered to answer brewing questions and to help beginning brewers learn the craft.

Name	Location	Phone	Email
Bill Krouss	Rancho Palos Verdes	310-831-6352	bkrouss (at) cox dot net
Dave Peterson	Torrance	310-530-3168	diablo390 (at) aol dot com
Jay Ankeney	Manhattan Beach	310-545-3983	jayankeney (at) mac dot com
Jim Hilbing	Redondo Beach	310-798-0911	james (at) hilbing dot us
Jim Wilson	Redondo Beach	310-316-2374	editor (at) strandbrewersclub dot com
Rives Borland	Hermosa Beach	310-469-3634	president (at) strandbrewersclub dot com
Steve Fafard	Rolling Hills Estates	310-373-1724	sfafard (at) cox dot net

2012 Club Officers

President:	Rives Borland	310-469-3634	president (at) strandbrewersclub dot com
Vice-President:	Jeff Sanders	310-292-9301	vp (at) strandbrewersclub dot com
Treasurer:	Brian Kellough	310-947-1855	treasurer (at) strandbrewersclub dot com
Activities:	Volunteer needed		activities (at) strandbrewersclub dot com
Communications:	Mike Haisma	310-808-3614	communications (at) strandbrewersclub dot com
Editor:	Jim Wilson	310-316-2374	editor (at) strandbrewersclub dot com
Webmaster:	Chris Voisey	310-941-4810	webmaster (at) strandwbrewersclub dot com